

BIG BOSS™

STAINLESS STEEL PRESSURE COOKER



BIG BOSS™ PRESSURE COOKER OVEN ITEM#: 0000
Distributed By EMSON® NY, NY, 10001 ©Copyright 2011 EMSON®
All Rights Reserved. Printed In China.

INSTRUCTION
MANUAL

CONTENTS

IMPORTANT SAFEGUARDS.....	3
UNPACKING - PACKAGE CONTENTS.....	6
PARTS AND FEATURES.....	7
USAGE - PRESSURE SETTING	9
USAGE - STEAM SETTING	11
USAGE - BROWN SETTING	13
USAGE - WARM SETTING	14
USAGE - SLOW COOK	15
USAGE - DELAY TIME	17
CLEANING-MAINTENANCE	19
SUGGESTED COOKING TIMES	21
HELPFUL TIPS	22
TROUBLESHOOTING	23

IMPORTANT SAFEGUARDS

Before using the electrical appliance, basic precautions should always be followed, including safeguards below:

1. Read all instructions.
2. Keep pressure cooker out of reach of children.
3. Before use, check that the voltage of wall outlet corresponds to the one shown on the rating plate.
4. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
5. If the supply cord is damaged it must be replaced by the manufacturer or an authorized service agent or a qualified technician in order to avoid a hazard.
6. NEVER deep fry or pressure fry in the pressure cooker. It is very dangerous and may cause a fire, serious burns and/or damage.
7. Keep hands and face away from pressure regulator knob when releasing pressure.
8. After completing cooking, use extreme caution when removing the lid. Burns can result from steam inside the unit.
9. Never use without the removable cooking pot inside the pressure cooker.
10. Never cover the appliance while in operation. Keep the pressure valves clear.
11. Do not fill the pressure cooker more than 1/2 full with food or 2/3 full with liquid. When cooking foods that tend to expand during cooking, do not fill the cooker over 1/2 full.
12. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.

IMPORTANT SAFEGUARDS

13. Do not cook foods like oatmeal, pearl barley, other cereals, cranberries, applesauce, rhubarb, split peas, noodles and pasta - as these foods tend to froth and foam, blocking the floating valve.
13. Do not let cord hang over edge of table or hot surface.
14. Do not immerse plug, cord or housing into water due to the risk of electric shock.
15. Close supervision is necessary when your appliance is being used near children.
16. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
17. Do not touch hot surfaces. Use knobs or handles.
18. Do not place near hot gas or electric burner.
19. Keep away from flammable material such as curtains, draperies and such during operation.
20. The use of accessories not recommended by the manufacturer may cause injuries to persons.
21. Do not operate the appliance for other than its intended use.
22. Do not use outdoors.
23. To avoid the risk of electric shock, cook in the removable cooking pot ONLY.
24. Extreme caution should be used when moving any appliance containing hot food or liquid.

IMPORTANT SAFEGUARDS

25. Servicing and repair should only be conducted by a qualified technician.

CAUTION: Perishable foods like meat, poultry, fish, shellfish and dairy products cannot be left at room temperature for more than 2 hours. When cooking the above mentioned foods, do not use the delay time function for more than 1 to 2 hours.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

PACKAGE CONTENTS:

- | | |
|-------------------------|-----------------|
| ■ MAIN COOKER WITH LID | ■ MIXING SPOON |
| ■ REMOVABLE COOKING POT | ■ MEASURING CUP |

UNPACKING - PACKAGE CONTENTS

UNPACKING / BEFORE FIRST USE

1. Before using the unit for the first time, wipe the outside of the unit with a clean damp cloth to remove any dust from shipping. Dry it thoroughly. Do not immerse the housing in water or any other liquid.
 2. Wash all of the removable parts in warm soapy water. Rinse and dry.
 3. The pressure cooker is NOT dishwasher safe.
 4. Check to make sure that the rubber gasket is positioned properly inside the lid. To do that fill the removable cooking pot with water, about 2/3.
 5. Place the lid on the pressure cooker and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.
 6. Turn the pressure regulator knob located on the lid of the appliance to PRESSURE.
 7. Next, press the HIGH button on the control panel, located on the front of the appliance. The digital display will show 00:01 for 1 minute of cooking time.
 8. Keep pressing the button until you reach 15 minutes. You can also press and hold the button.
 9. When the time is set, press the START/STOP button to start the cooking process.
 10. When done, the unit will beep. Press the START/STOP button to turn the unit off. Turn the pressure regulator knob to STEAM in short bursts to release the pressure. The floating valve will drop.
- BE CAREFUL AS HOT STEAM AND SMALL DROPLETS OF WATER WILL BE EJECTED.**
11. Let the pressure cooker cool down to about room temperature. Empty and clean.

PARTS AND FEATURES



7

PARTS AND FEATURES

1. **Pressure Regulator Knob**-pressure/steam settings, removable for cleaning.
2. **Self Locking Lid**-prevents from opening until all the pressure is gone.
3. **Floating Valve**-indicates presence of pressure, keeping the lid in locked position.
4. **Pressure Safety Valve**-allows excess pressure to escape if too much pressure inside.
5. **Rubber Gasket**-creates a super tight seal for proper pressure cooker operation.
6. **Anti-Blocking Case**-take off for cleaning.
7. **Removable Cooking Pot**-non-stick pot where food is cooked.
8. **Main Housing**-contains stationary pot with temperature sensor and control panel.
9. **Condensation Reservoir**-collects excess condensation while the unit is in use.
10. **Temperature Sensor**-detects right temperature for cooking
11. **Control Panel**-includes functions like: High and Low (for pressure cooking), Warm, Brown, Steam, Slow Cook, Delay Time.

LCD DISPLAY-displays the elapsed cooking time.

HIGH/LOW (for pressure cooking)-cooks food on 2 settings under pressure in a short amount of time.

BROWN-browns the food prior to cooking it on the Pressure Setting to enhance the flavor.

WARM-keeps cooked food warm for a long period of time as well as to reheat food.

SLOW COOK-cooks foods over a long period of time.

STEAM-quickly brings liquids to a boil for steaming food or cooking rice.

DELAY TIME-allows to begin cooking foods up to 24 hours later.

START/STOP-allows to stop and start the cooking process.

8

USAGE-PRESSURE SETTING

USAGE-PRESSURE SETTING

USAGE - Pressure Setting

NOTE: Always check to make sure that the rubber gasket and the pressure regulator valve are clean and positioned properly before EACH use. Refer to p.19 for all steps.

1. Plug the pressure cooker into the wall outlet.
2. Place the removable cooking pot inside the pressure cooker. Then place food inside it. Always use 1 cup (8 oz) of liquid when cooking on this setting.
3. See Diagram on right. Place the lid on the pressure cooker and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.
4. Turn the pressure regulator knob located on the lid of the appliance to PRESSURE.
5. Next, select the desired cooking mode by pressing on the HIGH or LOW button on the control panel, located on the front of the appliance. The light on the selected button will flash and the digital display will show 00:01 for 1 minute of cooking time.
6. Keep pressing the button until you reach the desired time. You can also press and hold the button.
7. When the time is set, press the START/STOP button to start the cooking process. The indicator light will stop flashing. To cancel or reset, press the START/STOP button again.
8. If you forget to set the desired cooking time or do not press the START/STOP button, the digital display will go back to a default display of 00:00 after 30 seconds.



9. The digital display will enter a waiting mode (the first 2 digits of the display will move). The display will continue to show the entered cooking time until the right amount of pressure is reached, depending on the amount of food and liquid used. It will not count down right away.

10. When the pressure is reached, the Floating Valve will rise and the cooker will begin counting down the minutes.

11. Once the cooking time has elapsed, you will hear a series of periodical beeps. The pressure cooker will automatically enter a WARM function.

12. The beeping will continue until the Floating Valve drops and unit no longer detects any pressure. To manually drop the valve, perform the **Quick Pressure Release** by turning the Pressure Regulator knob towards steam in short bursts until the all of the pressure is released.

CAUTION: WHEN MANUALLY RELEASING PRESSURE BY TURNING THE PRESSURE REGULATOR KNOB, HOT STEAM AND DROPLETS OF WATER WILL BE EJECTED. QUICK PRESSURE RELEASE SHOULD NOT BE PERFORMED WHEN PRESSURE COOKING STEWS, SOUPS, OR ANY OTHER RECIPE THAT INVOLVES LARGE AMOUNTS OF LIQUID, AS IT WILL EJECT FROM THE PRESSURE RELEASE KNOB, RESULTING IN SERIOUS INJURY.

13. You may also turn the unit off by pressing the START/STOP button, the beeping will stop. You have to wait until all of the pressure is released (the Floating Valve will drop) or perform the Quick Release as described above in #12.

14. Once all of the pressure is released, unlock and carefully lift the lid. Use caution when removing the lid. Keep your face away from the cooker as steam will escape as soon as the lid is opened.

USAGE-STEAM SETTING

USAGE-STEAM SETTING

USAGE - Steam Setting

This function allows you to quickly bring liquids to a boil for steaming food or cooking rice.

1. Plug the pressure cooker into the wall outlet.
2. Place the removable cooking pot inside the pressure cooker. Place a small, heat-resistant rack or basket (not included) inside the cooker. Add at least 1 cup (8 oz) of water, so the bottom of the rack or basket is above the water level.

3. Add the food on top of the rack or in basket. Do not fill the pot more than 2/3 full.

NOTE: When steaming rice, place it inside the bowl and then on top of the rack.

4. Place the lid on the pressure cooker and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.

5. Turn the pressure regulator knob located on the lid of the appliance to STEAM.

6. Press the STEAM button on the control panel, located on the front of the appliance. The light on the selected button will flash and the digital display will show 00:01 for 1 minute of cooking time.

7. Keep pressing the button until you reach the desired time. You can also press and hold the button.

8. When the time is set, press the START/STOP button to start the cooking process.

The indicator light will stop flashing. To cancel or reset, press the START/STOP button again.

9. If you forget to set the desired cooking time or do not press the START/STOP button, the digital display will go back to a default display of 00:00 after 30 seconds.

10. You may open the lid by turning it clockwise to unlock it to check on the food.

USE CAUTION WHEN REMOVING THE LID. KEEP YOUR FACE AWAY FROM THE COOKER AS STEAM WILL ESCAPE AS SOON AS THE LID IS OPENED. SERIOUS BURNS CAN OCCUR.

USAGE-BROWN SETTING

USAGE - Brown Setting

This function allows you to brown the food prior to cooking it on the Pressure Setting to enhance the flavor.

IMPORTANT: Do not leave the pressure cooker unattended while browning foods.

1. Plug the pressure cooker into the wall outlet.
2. Place the removable cooking pot inside the pressure cooker.
3. Add the appropriate amount of oil as per individual recipe. Do not place the lid on the pressure cooker.
4. Press the BROWN button. The light on the button will start flashing and the digital display will show 00:00.
5. Press the START/STOP button to begin. The indicator light will stop flashing.
6. While pre-heating, pat the food dry before placing it inside the removable cooking pot. **BE CAREFUL AS OIL MAY SPLATTER WHILE BROWNING.**
7. After approximately 1 minute of pre-heating, add desired food to begin the browning process. For best results, make sure the oil is hot before adding your meat or poultry. When browning, do not overfill the removable cooking pot. Brown in batches to keep the oil at the same temperature.

USAGE-WARM SETTING

USAGE - Warm Setting

This function allows you to keep cooked food warm for a long period of time as well as to reheat food.

1. Plug the pressure cooker into the wall outlet.
2. Place the removable cooking pot inside the pressure cooker. Then place cooked food in removable cooking pot.
3. Place the lid on the pressure cooker and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.
4. Turn the pressure regulator knob located on the lid of the appliance to STEAM.
5. Press the WARM button. The light on the button will start flashing and the digital display will show 00:00.
6. Press the START/STOP button to begin. The indicator light will stop flashing.

USAGE - Slow Cook Setting

This function allows you to cook foods over a long period of time.

1. Plug the pressure cooker into the wall outlet.
2. Place the removable cooking pot inside the pressure cooker. Add the food to be slow cooked.
3. Place the lid on the pressure cooker and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.
4. Turn the pressure regulator knob located on the lid of the appliance to STEAM.
5. Press the SLOW COOK button on the control panel, located on the front of the appliance. The light on the selected button will flash and the digital display will show 00:30 for 30 minutes of cooking time.
6. Keep pressing the button until you reach the desired time. You can also press and hold the button. The longest cooking time is 24 hours with a temperature of 180°F (Low setting on a regular slow cooker).
7. When the time is set, press the START/STOP button to start the cooking process. The indicator light will stop flashing. To cancel or reset, press the START/STOP button again.
8. If you forget to set the desired cooking time or do not press the START/STOP button, the digital display will go back to a default display of 00:00 after 30 seconds.

9. The cooker will begin counting down the minutes once the 180°F temperature is reached. Once the cooking time has elapsed, you will hear a beep.
10. Press the START/STOP button.

USAGE-DELAY TIME

USAGE - Delay Time Setting

This function allows you to begin cooking foods up to 24 hours later. You may use the Delay Time function with Slow Cook, Steam, High and Low Pressure.

CAUTION: Perishable foods like meat, poultry, fish, shellfish and dairy products cannot be left at room temperature for more than 2 hours. When cooking the above mentioned foods, do not use the delay time function for more than 1 to 2 hours.

NOTE: Always check to make sure that the rubber gasket and the pressure regulator valve are clean and positioned properly before EACH use. Refer to p.19 for all steps.

1. Plug the pressure cooker into the wall outlet.
2. Place the removable cooking pot inside the pressure cooker. Add the food to be cooked.
3. Place the lid on the pressure cooker and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.
4. Press the DELAY TIME button for the delayed time setting.
5. Select the desired cooking mode and time by pressing the cooking mode button until you reach the appropriate time. Refer to p. 9 for Pressure Setting, p. 11 for Steam Setting and p. 15 for Slow Cook Setting.

USAGE-DELAY TIME

6. When the time is set, press the START/STOP button to start the cooking process. The indicator light will stop flashing. To cancel or reset, press the START/STOP button again.
7. The cooker will begin cooking after the set time has elapsed.

IMPORTANT: Do not use the delayed time function when cooking foods that are perishable and may spoil if left at room temperature.

CLEANING -MAINTENANCE

CLEANING - MAINTENANCE

IMPORTANT: Pressure Cooker and its parts are NOT dishwasher safe. To ensure proper operation of the unit, always clean the pressure cooker thoroughly after each use and if it hasn't been used for a long period of time. Use the below steps.

1. Unplug and always let the unit cool down before cleaning.
2. Wash the removable cooking pot with warm soapy water, don't use abrasive cleaners or pads. Make sure to clean the bottom of the pot as well. Dry the outside thoroughly before placing back in the pressure cooker.
3. Wipe the outer housing of the pressure cooker with a clean damp cloth. NEVER submerge in water due to the risk of the electric shock. Wipe the sensor located on the inside bottom of the pressure cooker housing with damp cloth. Always dry thoroughly.
4. Remove the Condensation Container by pulling it down. Wash in warm soapy water, rinse and dry. Place the Condensation Container back on the unit by pushing it up.
5. Next, clean the rubber gasket by first removing it from the lid. Grasp the rubber gasket on either side and pull up. Clean the rubber gasket in warm soapy water. Rinse and dry thoroughly.



CLEANING -MAINTENANCE

6. When done, place the rubber gasket back on the lid by pushing it down inside the edge of the lid. Always make sure the groove in the center of the rubber gasket is positioned around and behind the metal ring of the lid. **IMPORTANT:** If the rubber gasket is not placed on properly, the unit will not operate.
7. The rubber gasket is always positioned on the inside of the lid, around and behind the metal ring. Always check to make sure it's clean and not damaged before each use.
8. If the rubber gasket is damaged in any way, **DO NOT USE** the pressure cooker and contact customer service at 1-800-423-4248 for a replacement part.

Cleaning the Pressure Regulator Knob

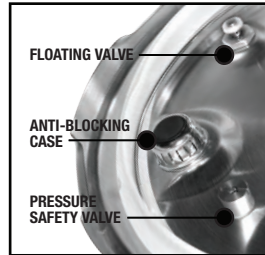
Always make sure to check that the pressure regulator knob and the pressure safety valves are not damaged and working properly prior to each use.

1. Let the unit cool off completely, take the lid off.
2. While pressing down on the Pressure Regulator Knob, turn it counter-clockwise past the STEAM setting to the CLEAN setting. You should hear a click as it unlocks. Remove the knob.



CLEANING -MAINTENANCE

3. Turn the lid over and place it on the table. Pull out the anti-blocking case. See Diagrams on right.
4. Check around the floating valve area for any food particles, remove with brush. Place the anti-blocking case back on the lid.
5. Replace the pressure regulator knob by lining the notches up to the inside wall of the pressure regulator chamber in the lid and turn clockwise.



STORAGE

Store the pressure cooker with the lid turned upside down (and resting on the pot) to protect pressure regulator, valves and knobs located on the top of the lid.

SUGGESTED COOKING TIMES

NOTE: The below cooking times are approximate and depend on the size and/or variety of foods. Use these cooking times as a reference only. **All the cooking times are for HIGH pressure cooking.**

Vegetables		Meat/Poultry/Fish	
Artichokes-whole	8-10 minutes	Beef/Pork/Lamb 1-2" cubes	15-20 minutes
Asparagus-whole	1-2 minutes	Beef/ Veal roast-brisket	50-60 minutes
Beans-green	2-3 minutes	Beef/ Veal shank 1 1/2	25-35 minutes
Beets-whole peeled	12-15 minutes	Meatballs-browned	8-10 minutes
Broccoli spears/florets	2-3 minutes	Lamb-boneless roast	45-55 minutes
Brussel Sprouts-whole	3-4 minutes	Pork-loin roast	40-50 minutes
Cabbage-quartered	3-4 minutes	Pork-smoked butt	20-25 minutes
Carrots-slices	1-2 minutes	Pork-ham shank	30-40 minutes
Cauliflower florets	2-4 minutes	Chicken-boneless breast, thigh	8-10 minutes
Corn-on the cob	3-5 minutes	Chicken-pieces	10-12 minutes
Eggplant	2-3 minutes	Chicken-whole	15-20 minutes
Peas	1-1 1/2 minutes	Turkey breast-whole	30-40 minutes
Potatoes-chunks/slices	5-8 minutes	Fish fillets, steaks 3/4"	4 minutes
Potatoes-whole-small	5-8 minutes	Fish fillets, steaks 1"	5 minutes
Potatoes-whole-medium	10-12 minutes	Fish fillets, steaks 1 1/4"	6 minutes
Rice-brown	15-20 minutes	Fish fillets, steaks 1 1/2"	7 minutes
Rice-white	5-7 minutes		
Spinach-fresh	2-3 minutes		
Squash-fall-chunks	4-6 minutes		
Squash-summer-sliced	1-2 minutes		

HELPFUL TIPS

- When cooking on the PRESSURE setting, for best cooking results always use at least 1 cup (8 oz) of water or liquid so enough steam can build up to produce pressure.
- Do not fill the Pressure Cooker more than 1/2 full with food or 2/3 full with liquid. There must be enough liquid to create steam, otherwise the food will not be cooked properly.
- If you are not sure of the cooking time for certain foods while cooking on Pressure Setting, it is recommended to under cook and check the doneness by performing the **Quick Pressure Release** method (on p.10). Continue cooking if the food requires more time.
- When using the High and Low pressure setting, the timer should not begin counting down until the right amount of pressure has been created.
- Always cook fresh fruit on low pressure.
- You may choose tougher, less expensive cuts of meat to be cooked on pressure setting, as the meat will break down and get tender.
- When cooking beans, add a tablespoon of oil to reduce foaming during the cooking process.

TROUBLESHOOTING

PROBLEM	SOLUTION
If the steam is leaking from under the cover, because the cover is not properly closed, the gasket isn't positioned properly or is damaged, or the pressure cooker is overfilled.	1. UNPLUG THE POWER CORD FROM THE POWER OUTLET. 2. Turn the pressure regulator knob to STEAM, using short bursts, until the pressure is fully released. 3. ONLY THEN remove the lid. Check the gasket for any tears or cracks. 4. Check to make sure the gasket is positioned properly (p.19 steps 5-7) 5. If too full, remove excess liquid and continue cooking.
If you have not added enough liquid to the pressure cooker, and the floating valve has not risen, while the timer is counting down.	1. Stop the pressure cooking by pressing the STOP/START button. 2. Turn the pressure regulator knob to STEAM, using short bursts, until the pressure is fully released. 3. ONLY THEN remove the lid and add approx. 1 cup (8 oz) of water or liquid. Stir to mix all food. 4. Place the lid back on, turn to counter clockwise to lock. 5. Press the LOW or HIGH pressure button and set the desired time. 6. Press the START/STOP button to begin cooking again.

TROUBLESHOOTING

PROBLEM	SOLUTION
If you can't open or remove the cover.	1. Make sure all of the pressure has been released. Perform the quick release by turning the pressure regulator knob to STEAM, using short bursts, until the pressure is fully released. 2. If you still cannot open the lid, bring the contents of the cooker up to pressure by pressing the LOW or HIGH pressure button and setting the desired time. Press the START/STOP button. 3. If the cover still won't come off, call customer service at 1-800-423-4248